

Youth A
1st Place Pie
Lauren Bontekoe
Apple Pie

Pie filling	
4-5 Cups peeled and sliced apples	Combine and pour into bottom crust
1 ½ cup sugar	Top with 2nd crust and punch edges.
1/3 cup flour	Butter and sugar top. Cut steam vents
1 tsp. cinnamon	
¼ cup water	
Crust	
1 ½ cup flour	Combine flour and salt, add shortening
½ cup shortening	Then add water a little at a time.
½ tsp salt	Divide in half, roll out top and bottom.
¼ cup water	

Youth A
2nd Place Pie
Virginia Rickard
Lemon Ice Box Pie

1 vanilla wafer crust	Combine milk, lemon juice, rind and blend
1 can eagle brand milk	in egg yolks.
½ cup lemon juice	
1 tea. grated lemon rind	Refrigerate
2 egg yolks	

Youth A
3rd Place Pie
Emily Hamblen
Shoofly Pie

1 ½ cups flour	Shift together flour, sugar nutmeg, cinnamon, salt
½ cup sugar	Add butter,
½ teaspoon nutmeg	Cut in with 2 knives to resemble coarse crumbs.
1 teaspoon cinnamon	Combine molasses, water and soda.
1/8 teaspoon salt	Pour into unbaked pastry shell. Spoon crumbs over
1/3 cup butter	top.
¾ cup molasses	
¾ cup water	Bake at 375 degrees for approximately 35 minutes
½ teaspoon soda	
1 9" unbaked pie shell	

Youth A Candies**1st place****Kayla Phillips****Easy Decadent Truffles**

One (8 oz.) package cream cheese, softened	Beat cream cheese until smooth.
3 cups confectioners' sugar, sifted	Gradually beat in sugar until well blended.
3 cups semisweet chocolate chips, melted	Stir in melted chocolate and vanilla until no streaks remain.
1 ½ teaspoons vanilla	Refrigerate for about 1 hour.
	Shape into 1-inch balls.
	Roll truffles in ground walnuts, cocoa, coconut,

Youth A Candies**2nd place****Sara Aho****Mackinaw Island Fudge**

1 cup milk, 1 tsp. vanilla, 1 cup butter	Mix sugar, milk and vanilla in a saucepan. Add
25 marshmallows, cut up	butter and bring to boil. Let boil two minutes. Remove from heat and add marshmallows.
12 oz. chocolate stars candy	Then add chocolate a little at a time, stirring thoroughly after each addition.
12 oz chocolate chips	Add nuts if desired, pour into a 9x13 pan.
2 oz. unsweetened chocolate	Chill
1 cup chopped nuts - if desired	

Youth A Candies**3rd Place****Heather Peel****Peppermint Candy**

2 cups icing sugar	Mix together
1 egg white	Lay out on foil on board.
Peppermint flavoring	Cut into pieces
Green food coloring	
Plain chocolate	

Youth A Quick Bread**1st Place****Melanie Hull****Indian Pumpkin Bread**

1 cup sugar	½ tea. salt
1 cup packed brown sugar	½ tea. baking powder
1 cup vegetable oil	1 tea. baking soda
1 egg	1 tea. cloves
2 cups canned pumpkin	1 tea. Cinnamon
2 cups all purpose flour	2/3 cup raisins
1 cup white or yellow cornmeal	2/3 cup chopped tasted walnuts

Preheat oven to 325 F

In large mixing bowl, blend sugars and oil. Add egg and beat until light and fluffy. Blend in pumpkin. Combine dry ingredients and blend into pumpkin mixture. Stir in raisins and walnuts. Divide between two greased and floured 9 x 5-inch loaf pans. Bake 65 - 70 minutes, until toothpick inserted in center comes out clean. Let cool 10 minutes before removing from pans.

Youth A Quick Breads**2nd Place****Sara Aho****Banana Bread**

1 ¾ cups all-purpose flour	2 eggs beaten
¾ tea. baking soda	1½ cup vegetable oil or ¾ cups apple sauce
½ tea. salt	2 ripe bananas, mashed
¾ cup sugar	
1 ¼ tea. cream of tarter	

Combine first 5 ingredients in a large bowl: make a well in center of mixture.

Combine remaining ingredients add to dry mixture, stirring until moistened.

Pour batter into a 9x5x3-inch loaf pan. Bake at 350 for 45 minutes or until wooden pick inserted comes out clean. Cool in pan 10 minutes, remove from pan and let cool on wire rack.

Youth A Quick Bread**3rd Place****Jessia Aho****Lemon Tea Bread**

½ cup shortening	½ cup milk
1 cup sugar	Grated rind of 1 lemon
2 eggs	½ cup chopped pecans (optional)
1 ½ cups all purpose flour	GLAZE
1 ½ tea. baking powder	1 cup sifted powder sugar
¼ tea. salt	2 tablespoons lemon juice
	combine together and stir well

Cream shortening; gradually add sugar, beating well at medium speed. Add eggs, one at a time, beating after each. Combine flour, baking powder, and salt, add to creamed mixture alternately with milk. Beginning and ending with flour mixture. Stir in lemon rind and pecans, if desired. Pour batter into a greased and floured 9x5x3-inch loaf pan. Bake at 350 for 50 to 55 minutes or until tooth pick inserted in center comes out clean. Cool in pan 10-15 minutes: remove from pan and cool on wire rack. Pour glaze over bread.

Youth A - Cakes

1st Place

Kari Kuhns

Kitty Cake

Prepare a pound cake mix according to package directions.

Cut so that you have a body, front paws, head and 2 triangles for the ears and a tail.

Assemble using icing to “glue” pieces together. Tint container of vanilla icing as follows;
 $\frac{3}{4}$ cup pale orange, 2 tablespoons a darker oranges.

Frost cake with remaining white frosting. Frost with pale orange, pulling frosting out at sides of face to resemble fur. Apply darker orange for marking on tail, body, paws, and face. Spread some un-tinted frosting at center of face. Use colored candy-coated chocolates for eyes and nose and a curved piece of string read candy for the mouth.

Youth A- Cakes

2nd Place

Elizabeth Ault

Lady Bug Cake

3 eggs	1 box yellow cake mix
1 stick butter	1 tub pink frosting
1 $\frac{1}{4}$ cup water	

Heat oven to 350, Spray pan with nonstick spray

Beat cake mix and above ingredients

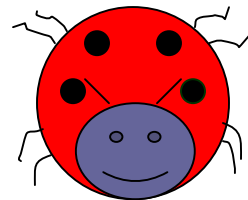
Bake 30 minutes and cool 2 hours

Decorate:

Put icing allover cake, red licorice antennas,

M&M candies for dots, nose, and eyes.

Tootsie rolls for legs. Large Peppermint Patty for face.



Youth A - Cake

3rd Place

Elizabeth Bontekoe

Flag Cake

Bake cake of you choice in 9 x 13 pan	Decorate with vanilla frosting
	Decorate with strawberries and blueberries

Youth A - Cakes no icing
1st Place
Dillon Keef

Popcorn Candy Cake

1 (16 oz.) miniature marshmallows	1 pkg. (24 oz.) spiced gumdrops
$\frac{3}{4}$ cup vegetable oil	1 cup salted peanuts
$\frac{1}{2}$ cup butter	

In large saucepan melt marshmallows, oil, and butter until smooth. In large bowl, combine popcorn, gumdrops and peanuts. Add marshmallow mix and mix well. Press into greased 10" tube pan. Cover and refrigerate overnight. Dip pan into hot water to unmold.

Youth A – Cakes no icing
2nd Place
Meagan Burns

Sour Cream Pound Cake

1 cup butter	3 cups sugar
3 cups cake flour or plain flour	6 eggs separated
1 tsp. vanilla or almond flavoring	$\frac{1}{2}$ pint sour cream
$\frac{1}{4}$ tsp. baking soda	Pinch of salt

Cream butter and sugar. Separate eggs and add yolks one time at a time. Add soda to flour and add this to mixture alternating with sour cream. Add flavoring. Fold in beaten egg whites. Bake approximately 1 hour at 350 degrees F. or until toothpick comes out clean. (I have a heavy glass cake cover, which I use to cover the cake immediately. All of the moisture re-enters the cake.)

Youth A - Yeast Bread and rolls
1st Place
David Tulis

Whole Grain Sunflower Bread with Herbs

Grind 2 cups Wheat berries	9 oz. water
1 tb. butter	1 egg
$\frac{1}{2}$ tsp. salt	1 tb olive oil
3 tb. honey	3 $\frac{1}{2}$ cups flower
$\frac{1}{4}$ cups potato flakes	$\frac{1}{4}$ cup oats
$\frac{1}{2}$ tsp. Rosemary, Thyme, Basil	1 tb. each yeast, gluten

Set on dough cycle, add 2 tb. sunflower seeds near end of cycle. When mixing is done,
put dough in bread pan and let rise in warm place. Bake for 17 minutes.

Youth A - Cookies squares/bars

1st Place

Kendra Smith

Chocolate Walnut Crumb Bars

1 cup Butter, softened	2 cups all-purpose flour
½ cup granulated sugar	2 cups semi-sweet chocolate chips
14 oz. can sweetened condensed milk	1 tsp. vanilla extract
1 cup chopped walnuts	

Beat butter in bowl until creamy. Beat in flour, sugar and salt until crumbly. Press 2 cups crumb mixture onto bottom of 13x9 backing pan, reserve remaining mixture. Bake in preheated 350 F. oven for 10-12 minutes.

Warm 1-½ cups of chocolate chips and sweetened condensed milk in small saucepan over low heat; stirring until smooth, stir in vanilla. Spread over hot crust.

Stir walnuts and remaining chocolate chips into reserved crumb mixture, sprinkle over chocolate filling. Bake in 350 F. oven for 25 to 30 minutes or until center is set. Cool in pan.

Youth A - Cookies

1st Place

Wilson Randle

Wilson's Favorite Chocolate Cookies

1 ¼ cup butter	½ cup sugar
1 ½ cup brown sugar	2 cups all purpose flour
½ cup cocoa, alkaline processed	2 tsp. baking powder
½ tsp. salt	4 large eggs
16 oz. semisweet chocolate, melted	2 tsp. vanilla
2 tsp. espresso powder	

Preheat oven to 350 degrees

Cream butter and sugars.

Add eggs and espresso powder, stir well.

Add melted chocolate and vanilla, stir well.

Add dry ingredients, stir well.

Drop by spoonfuls onto baking sheet

Bake 10 minutes until done.

Youth A - Healthy baked goods.

1st Place

Elizabeth Ault

1 pkg. sugar free Jell-O	1 cup sugar free applesauce
1 pkg. graham crackers	1 pkg. fat free whipped topping

Mix 1-3 ingredients and layer on crackers. Wrap in foil and refrigerate overnight.

Serve with cool whip and garnish with cherries or flowers.

“Great recipe for diabetics and those watching their weight. With my great-grandparents having diabetes and my Nana on a diet, it is good and fun to make with them.”

Youth B - Pies
1st Place
Megan Toombs

French Silk Pie

1 cup sugar	¾ cup butter (not margarine)
3 squares (3 ounces) unsweetened chocolate	1 ½ teaspoons vanilla
3 eggs	1 9-inch baked pastry shell
Whipped cream (optional)	

In small mixer bowl, cream sugar and butter about 4 minutes or till fluffy. Stir heated chocolate into beaten eggs slowly (to cook the eggs). Pour into mixing bowl with sugar and butter and mix well. Put in vanilla and mix again. Turn into pastry shell. Chill several hours or overnight till set.

Youth B - Candies
1st Place
Meagan Burns

Goo Goo Clusters

1 large bag miniature marshmallows	1 bag chocolate chips
2 cups dry roasted peanuts	1 can eagle brand milk
2 tsp. butter	

Melt chocolate chips in pan with Eagle Brand Milk. While this is heating, mix marshmallows and peanuts in a large bowl. Pour melted mixture over nuts and marshmallows. Mix together. Pour in buttered pan, Chill 2 hours and cut.

Youth B - Sweet Breads
1st Place
Rebecca Porter

Cherry Pecan Bread

½ cup butter, softened	1 cup sugar
2 eggs	1 cup buttermilk
2 cups all-purpose flour	1 tea. Baking soda, ¾ tea. Salt
1 jar (10 oz) maraschino cherries, chopped and drained	1 cup chopped pecans

In a mixing bowl, cream butter and sugar. Add eggs and buttermilk. Combine the flour, baking soda and salt; add to creamed mixture just until blended. Fold in the cherries and bake at 350 for 55-65 minutes or until toothpick inserted comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Youth B- Cookies/ Bars**1st place****Andrea Ballard**

1 stick butter	1 cup dark brown sugar
1 tsp. vanilla	1 sleeve saltine crackers
1 12 oz bag semi-sweet morsels	

Bring brown sugar and butter to a boil on stove. Boil for one minute. Add vanilla; spread crackers in a single layer on cookie sheet. Spread sugar mixture over crackers. Bake at 350 for 5 minutes. Remove from oven and spread morsels. Let cool completely.

Youth B - Healthy Baked goods**1st place****Jillian Smith**

2 ¼ cup wheat flour	2 tsp. cinnamon
1 tea. baking soda	½ tsp. salt
2 eggs	1 cup fructose or 1 ½ cups sugar
1 ¼ cup pumpkin	¼ c oil, 12 tsp vanilla

Combine flour, cinnamon, baking soda, and salt in large bowl. Combine eggs, sugar, pumpkin, oil and vanilla in small bowl. Mix well. Add liquid ingredients to flour mixture, stir just until moistened. Pour into muffin cups and bake for 20 - 25 minutes at 350.

* Optional - mix fructose, cinnamon and chopped nuts and sprinkle over top before baking.